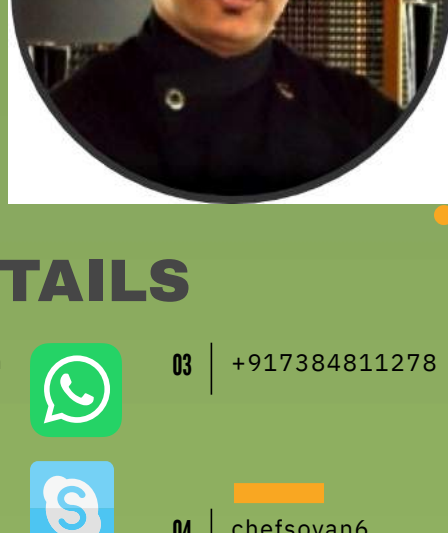


# Chef Sovan Das

One man with a passion can do more than a hundred men with an interest



## PERSONAL DETAILS

01 | [chefsovan@hotmail.com](mailto:chefsovan@hotmail.com)

03 | +917384811278

05 | +9607220655  
+919474901311

02 | 5D, Block 11, Shantiniketan, Shusruta Nagar, Siliguri, WB, India, 734012

04 | [chefsovan6](#)

06 | <https://www.linkedin.com/in/chef-sovan-81393815/>



Culinary Medicine, Harvard Medical School, USA  
MBA, Osmania University, India  
Bachelor's Degree in Pol Science, Kolkata  
Diploma in Hotel Managemen, India



USPH standard, USA  
UK Public health certification  
Safe Serve certification USA  
SGS Ukas health Certification Singapore  
FSSAI Indian public health certified

## KEY ACCOMPLISHMENT

- Gold Medal in Dubai World Chefs Culinary guilt 2001  
• Silver Medal in Dubai world Chef's Culinary guilt 2001  
• Chef of the year 2016  
• Manage mentor by SCU
- Six appreciation Certification  
• 2 times best Employee  
• Best Department of the year 2015  
• Culinary TV Shows  
• work for 7th & 9th best restaurant in the world  
• Work for the most Luxury hotel in the world  
• Work with 2 Michelin star Chefs
- worked for the largest property in the Jamaica 1076 rooms.  
• Managed 17 restaurant  
• Did 5 pre-opening projects in India and abroad.  
• Managed a brigade of 270 chefs and stewards

## BRAND VENTURED WITH

## BY TIME LINE

1998 Sheraton Hotels & Resorts

2001 Jumeirah Hotels & Resorts

2003 Cunard

2005 Taj Hotels, Resorts and Palaces

2007 IHG InterContinental Hotels Group

2009 Alila

2012 Radisson Hotels & Resorts

2014 Blue Diamond Hotels & Resorts

2015 Sandals

2018 Palladium Hotels & Resorts

2020 Banyan Tree

## ATTRIBUTE TO MY PASSION



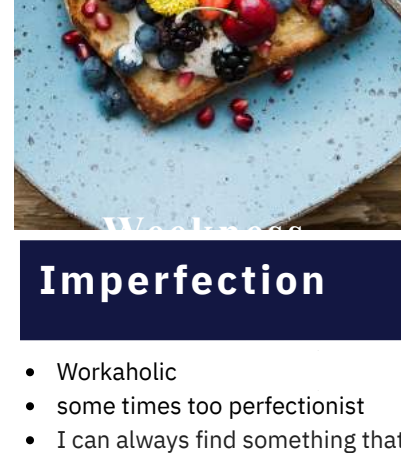
### Objective

- Never took my job as a job it is a commitment to my organization
- Integrated value to the organization through my presence
- Avail organization to grow for my vocation magnification
- Engender a recollection for the guests with innovation and human touch
- Empathetic to the team member and colleagues
- Engender Ecumenical culinary experiences with local talents and local ingredients



### Strenth

- worked with 57 different nationalities
- peregrinated 66 countries
- worked with 14 different cuisine
- Highly adaptable with any work culture
- Handled a high volume of work pressure
- Innovation reflects on my daily endeavor
- Prodigiously trained with financial sustainability
- MBA in finance strengthen my financial analytical capability



### Imperfection

- Workaholic
- some times too perfectionist
- I can always find something that needs to be improved

### AUG 2001-OCT 2003

**Burj-Al-Arab, UAE, DCDP.**

- A 202 only suite rooms 7 star classifications
- 11 F&B outlets
- 3 Meeting Space
- Only exclusive fine dines Restaurants

### OCT 2005- JAN 2007

**Taj Hotels & Resorts, Sous Chef, India.**

- A 145 room Hotel with 5 star classifications
- 5 F&B outlets, 2 banquet
- 11 Reporting staff

### JULY 2009-FEB 2011

**Alila Hyatt Hotels, Goa, India, Executive Sous Chef.**

- 7 F&B outlets, 4 Banquet space, 3 bar.
- 155-villa, 5-star classification

### APRIL 1998- JULY 2001

**Sheraton India, Commis.**

- 386-room with 5-star classifications
- 8 F&B outlets

### NOV 2003-SEP 2005

**Cunard QM2, UK, Jr. Sous Chef.**

- A 4500 passenger liner, 8 F&B outlets
- 3 ball rooms with 2500 seating capacity,
- 6 Reporting staff

### FEB 2007-MAY 2009

**Holiday Inn Kandooma, Executive Sous Chef, Maldives.**

- A 160 villa contemporary Resort with 4-star classification
- 6 F&B outlets including an upscale Specialty Restaurant
- 45 reporting staff

### MAY 2013-OCT 2014

**Royalton Blue Diamond Resort, Jamaica. Executive Chef.**

- 654 Rooms all-inclusive
- 12 Restaurant, 6 bar, 2 Banqueting space, 9 wedding gazebos
- 182 reporting staff including stewarding

### MAY 2018- OCT 2020

**Palladium Resorts, Caribbean, Executive Chef.**

- 1076 Rooms all-inclusive, 5-star classifications,
- 17 Restaurant, 12 bar, 4 Banqueting space
- 270 reporting staff including stewarding

### MAR 2011- APRIL 2013

**Radisson Hotels, India, Executive Chef.**

- 132 contemporary Rooms with 5-star classifications
- 6 F&B outlets including 3 Banqueting halls with 6000 sqire ft.
- 65 reporting staff.

### NOV 2014- MAY 2018

**Sandals Resorts, West Indies, Executive Chef.**

- 5-star classifications,
- 356 luxury rooms
- 14 Restaurant, 8 bar, 2 Banqueting space
- 127 reporting staff including stewarding

### OCT 2020- TILL DATE

**Banyan Tree Hotels, Maldives, Multi Property Executive Chef.**

- Assigned to upgrade the fab at two properties
- 5\* Ultra Luxury Two Boutique Resort, 110 rooms & Water Villas
- 6 Restaurants, 3 Bar
- 62 kitchen & stewarding reporting staffs

## KEY SKILLS & EXPERTIES

### Business Module expert

- All-inclusive hotels & resorts
- European plan type city hotels
- European Plan & business hotels
- Only Ala-a-Carte resort
- Buffet, Banqueting, bulk & all kind of events
- Remote Island Resorts & jungle Resorts
- Molucular fine dine & volume fine dine

### Culinary Experties

- Mediterranean & European
- Italian & French
- Oriental & Asian
- Pan American & Caribbean
- Indian, Bangladeshi & Nepali
- Creole & Rustic East African

### Admin & finance

- Managed to achive budgeted food cost
- Quality control & maintain consistency
- Democratic & Autocratic management style
- Annual budgeting & revenue generation
- Recruiting & training

## HOW CAN I CONTRIBUTE TO YOUR ORGANIZATION

### ROYALTON BLUE DIAMOND, WI

- handled 10 ala-carte and 2 buffet restaurants
- create best Asian restaurant in the country
- set up steak house for the group
- open the fast flagship property of this group
- set up the 1st kitchen brand standard for the group

### FROM PALLADIUM HOTEL, JAMAICA

- handled biggest culinary brigade of 270 reporting staff including stewarding
- 17 ala-carte and buffet restaurants & 6 events hall
- 3000 guest on full occupancy
- 15000 meals/per day less then .002% complain rate
- 35000\$ use to be my daily food cost

### FROM RADISSON HOTEL, GOA

- organized and executed 32 different national and international food fest during my tenure
- set up best pastry shop in the town
- handled more than 100 national and international destination weddings
- handle more than 60 corporate events and functions
- Laid largest new year buffet with more than 500 dishes on display

### FROM SANDALS RESORTS, JAMAICA

- handled one of the most luxurious all inclusive resorts with average ARR of 1000\$/per night
- handled 9 ala-carte restaurants with 9 different cuisine
- expertized Caribbean, pan American and west African cuisine
- handled 37 different nationalities in operation

### FROM BANYAN TREE RESORTS, MALDIVES

- handling Three property at a times in remote island place
- working in a sustainable module after covid following lean expenses
- learnt to maintain the standard with minimum resources & minimum man power
- create real sustainable module in resort operation within limited business
- real life exposure to boost staff moral during most critical time of business of business.



## HOW CAN I CONTRIBUTE TO YOUR ORGANIZATION

### FROM BURJ AL ARAB, DUBAI

- worked for two most expensive and famous Michelin star restaurant al-Muntaha, Al Mahara
- expertise in French fine dine, and fusion Mediterranean cuisine
- sharpen fine plate presentation from global cuisine
- won gold and silver medal in worlds chef's competition

### FROM TAJ FORT AGUADA, GOA

- Expertise Italian cuisine under chef Bill
- Executed German, Italian, French and cheese fest
- Expertized in destination weddings
- Expertized in all kind of small to large size events

### FROM ALILA HYATT, GOA

- Expertized Indian wedding at any size in all Indian regional cuisine
- Hand on training and expertized in molecular gastronomy
- Developed my admin skill in large scale operation

### FROM SHERATON HOTEL, MUMBAI

- Expertise in Indian cuisine that is Chinese, Thai and Korean
- pre-opening set up for 24 hrs. restaurant
- Mediterranean chef fleet under Michelin star Arabic chef Alan Geam
- authentic traditional Indian cuisine under chef Qureshi

### FROM QUEEN MARRY-2, UK

- handled roast, soup & canape for one of the largest pashandle resort
- expertized bulk cooking operations, and learnt to maintain consistency techniques
- handle 6500 passenger, 15000 crew, roast 12000 pound of meat, prepared 2000 its. of soup and 10000 no's canape per day.
- worked for sit down restaurant of 2500 guest at one time

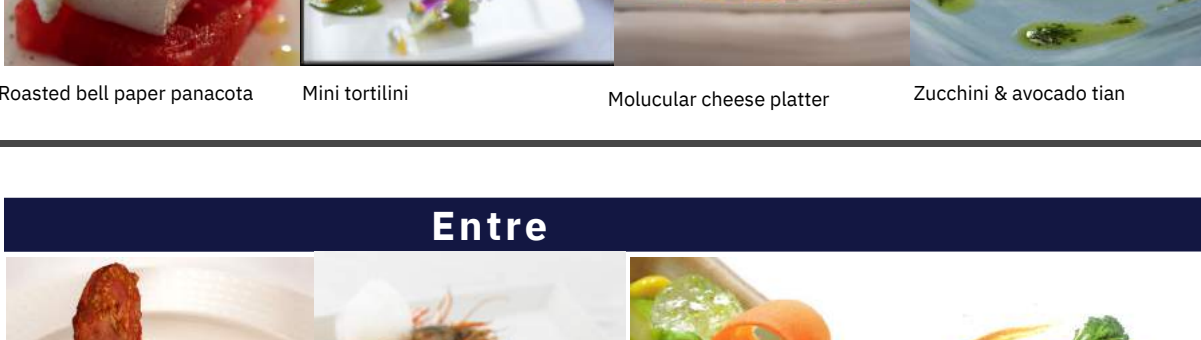
### FROM KANDOOMA HOLIDAY INN, MALDIVES

- learnt to pre-open and operate remote Island resorts without an HOD
- Handle ultra luxury premium standard luxury remote resort
- expertized Malaysian, Maldivian and Singaporean cuisine
- expertized to work with any nationalities at any circumstances
- set up, implemented and executed all standard and sop at pre-opening International project



## WORK PORTFOLIO

### Salad



### Entre



### Dessert



## REFERENCE

On Request